

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): A process for preparing a stable oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols, the process comprising the steps of:

compressing at least one biomass obtained from the culture of a microorganism in a dry state so as to obtain a first pressed oil and a pressed cake;

treating an the first pressed oil thus obtained with an adsorbent; and

subjecting the first pressed oil to deodorization under controlled conditions;

bringing a carrier oil into contact with the pressed cake of the biomass so as to form a mixture and transfer long-chain polyunsaturated fatty acid(s) in the form of triacylglycerols to the carrier oil; and

pressing the mixture to obtain a second pressed oil.

Claim 2 (previously presented): A process according to claim 1, wherein the biomass contains at least one long-chain polyunsaturated fatty acid chosen from the group consisting of arachidonic acid and docosahexanoic acid.

Claim 3 (previously presented): A process according to claim 1, wherein a biomass comprising arachidonic acid is treated.

Claim 4 (previously presented): A process according to claim 1, wherein a biomass comprising docosahexanoic acid is treated.

Claim 5 (previously presented): A process according to claim 1, wherein a mixture of biomasses, containing arachidonic acid and docosahexanoic acid is treated.

Claim 6 (canceled):

Claim 7 (currently amended): A process according to claim 6 1, wherein the first and second pressed oils are subjected to physical refining using a processing agent.

Claim 8 (previously presented): A process according to claim 1, wherein the walls of the cells of the microorganisms are broken by pressing.

Claim 9 (currently amended): A process according to claim 6 1, wherein the pressed cake of the biomass is subjected to grinding in the presence of the carrier oil under gentle conditions, at a moderate temperature under an inert atmosphere.

Claim 10 (currently amended): A process according to claim 6 1, comprising the step of carrying out a final filtration in order to remove fine particles of biomass residue.

Claim 11 (currently amended): A foodstuff comprising an oil obtained by a stable oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols, wherein the stable oil is obtained by the steps of:

compressing at least one biomass obtained from a culture of a microorganism in a dry state to produce a first pressed oil and a pressed cake;

treating ~~an~~ the first pressed oil thus obtained with an adsorbent; ~~and~~

subjecting the first pressed oil to deodorization under controlled conditions;

bringing a carrier oil into contact with the pressed cake of the biomass so as to form a mixture and transfer long-chain polyunsaturated fatty acid(s) in the form of triacylglycerols to the carrier oil; and

pressing the mixture to obtain a second pressed oil.

Claim 12 (currently amended): An infant foodstuff comprising a stable oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols, wherein the stable oil is obtained by a process comprising the steps of:

compressing at least one biomass obtained from a culture of a microorganism in a dry state so as to obtain a first pressed oil and a pressed cake;

treating ~~an~~ the first pressed oil thus obtained with an adsorbent; ~~and~~
subjecting the first pressed oil to deodorization under controlled conditions;
bringing a carrier oil into contact with the pressed cake of the biomass so as to form a mixture and transfer long-chain polyunsaturated fatty acid(s) in the form of triacylglycerols to the carrier oil; and
pressing the mixture to obtain a second pressed oil.

Claim 13 (currently amended): An infant foodstuff comprising a fish oil and a stable oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols, wherein the stable oil is obtained by a process comprising the steps of:

compressing at least one biomass obtained from the culture of a microorganism in a dry state so as to obtain a first pressed oil and a pressed cake;
treating ~~an~~ the first pressed oil thus obtained with an adsorbent; ~~and~~
subjecting the first pressed oil to deodorization under controlled conditions;
bringing a carrier oil into contact with the pressed cake of the biomass so as to form a mixture and transfer long-chain polyunsaturated fatty acid(s) in the form of triacylglycerols to the carrier oil; and
pressing the mixture to obtain a second pressed oil.

Claim 14 (currently amended): A nutritional composition comprising a stable oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols, wherein the stable oil is obtained by the steps of:

compressing at least one biomass obtained from the culture of a microorganism in a dry state so as to obtain a first pressed oil and a pressed cake;
treating ~~an~~ the first pressed oil thus obtained with an adsorbent; ~~and~~
subjecting the first pressed oil to deodorization under controlled conditions;
bringing a carrier oil into contact with the pressed cake of the biomass so as to form a mixture and transfer long-chain polyunsaturated fatty acid(s) in the form of triacylglycerols to the carrier oil; and
pressing the mixture to obtain a second pressed oil.

Claim 15 (currently amended): A cosmetic composition in dry or emulsion form comprising a stable oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols, wherein the stable oil is obtained by the steps of:

compressing at least one biomass obtained from the culture of a microorganism in a dry state so as to obtain a first pressed oil and a pressed cake;

treating ~~an~~ the first pressed oil thus obtained with an adsorbent; ~~and~~

subjecting the first pressed oil to deodorization under controlled conditions;

bringing a carrier oil into contact with the pressed cake of the biomass so as to form a mixture and transfer long-chain polyunsaturated fatty acid(s) in the form of triacylglycerols to the carrier oil; and

pressing the mixture to obtain a second pressed oil.

Claim 16 (currently amended): An animal feed comprising a stable oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols, wherein the stable oil is produced by the steps of:

compressing at least one biomass obtained from the culture of a microorganism in a dry state so as to obtain a first pressed oil and a pressed cake;

treating ~~an~~ the first pressed oil thus obtained with an adsorbent; ~~and~~

subjecting the first pressed oil to deodorization under controlled conditions;

bringing a carrier oil into contact with the pressed cake of the biomass so as to form a mixture and transfer long-chain polyunsaturated fatty acid(s) in the form of triacylglycerols to the carrier oil; and

pressing the mixture to obtain a second pressed oil.

Claim 17 (currently amended): An animal feed comprising a biomass residue obtained by a process for preparing a stable oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols comprising the steps of:

compressing at least one biomass obtained from the culture of a microorganism in a dry state so as to obtain a first pressed oil and a pressed cake,

treating ~~an~~ the first pressed oil thus obtained with an adsorbent; ~~and~~

subjecting the first pressed oil to deodorization under controlled conditions;

bringing a carrier oil into contact with the pressed cake of the biomass so as to form a mixture and transfer long-chain polyunsaturated fatty acid(s) in the form of triacylglycerols to the carrier oil; and

pressing the mixture to obtain a second pressed oil.

Claim 18 (previously presented): A process according to claim 1, wherein the long-chain polyunsaturated fatty acids contained in the stable oil are chosen from the group consisting of arachidonic acid, dihomogammalinolenic acid, docosahexaenoic acid and eicosapentaenoic acid.

Claim 19 (currently amended): A process according to claim 6 1, wherein the carrier oil is provided in a composition selected from the group consisting of a food, nutritional, pharmaceutical and a cosmetic product.

Claim 20 (currently amended): A process according to claim 6 1, comprising the steps of separating the carrier oil containing the fatty acid from the biomass cake by pressing and filtration to produce the second pressed oil, and combining and refining the first and second pressed oils under controlled conditions.

Claim 21 (previously presented): A process according to claim 7, wherein the treatment is carried out during contact with the carrier oil or after production of the second pressed oil.

Claim 22 (currently amended): A process according to claim 6 1, comprising the step of subjecting the microorganisms to a process that increases the level of incorporation of long-chain polyunsaturated fatty acids in the form of triacylglycerols from the pressed cake of the biomass into the carrier oil.

Claim 23 (currently amended): A process according to claim 6 1, wherein the pressed cake of the biomass is subjected to grinding in the presence of the carrier oil under a nitrogen layer.